

# *Gulf Cooperation Council*

## EDICT OF GOVERNMENT

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GSO 1316 (2011) (English): Mayonnaise (Draft Standard)



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**هيئة التقييس لدول مجلس التعاون لدول الخليج العربية**  
**STANDARDIZATION ORGANIZATION FOR G.C.C (GSO)**



**Draft**

**GSO 05/DS 1316 /**

**المايونيز**

**Mayonnaise**

Prepared By  
GSO Technical Committee 05 for standards of food and agriculture products

This document is a draft GSO Standard circulated for comments. It is, therefore, subject to alteration and modification and may not be referred to as a GSO Standard until approved by GSO Board Of Directors.

## **Foreword**

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5 "Gulf technical committee for standards of food and agriculture products" has updated the GSO Standard No. 1316/2002 "Mayonnaise". The Draft Standard has been prepared by Sultanate of Oman.

This standard has been approved as a Gulf Technical Regulation by GSO Board of Directors in its meeting No. (    ), held on    /    /    H ,    /    /    G. The approved standard will replace and supersede the GSO standard No. 1316/2002.

**MAYONNAISE****1. SCOPE AND FIELD OF APPLICATION**

This GSO standard is concerned with mayonnaise and its various types.

**2. COMPLEMENTARY REFERENCES**

- 2.1 GSO 9 “Labelling of Prepackaged Foods”.
- 2.2 GSO 150 “Expiration periods at food products”.
- 2.3 GSO 21 “Hygienic Regulations for Food Plants and Their Personnel”.
- 2.4 GSO 1315 “Methods of Test for Mayonnaise”.
- 2.5 GSO/CAC 192 “General Standards of Food Additives”.
- 2.6 GSO 1016” Microbiological Criteria for Food Stuffs – Part 1”.

**3. DEFINITIONS**

Mayonnaise: A condiment sauce prepared by emulsifying edible vegetable oil or oils in an aqueous phase consisting of vinegar. The oil-in-water emulsion being produced by the hens' egg yolk, and may contain optional ingredients as in 5.11.

**4. CLASSIFICATION**

- 4.1 Low- Fat Mayonnaise.
- 4.2 Medium- Fat Mayonnaise.
- 4.3 High- Fat Mayonnaise.

**5. CHARACTERISTICS**

The following characteristics shall be met in mayonnaise:

- 5.1 It shall be free from pig products or its derivatives or any other animal fats.
- 5.2 Ingredients used in the preparation of mayonnaise shall comply with their relevant GSO standards.
- 5.3 It shall be produced under the hygienic regulations mentioned in the GSO standard given in 2.2.
- 5.4 The texture of the product shall be semisolid, uniform, smooth and free from lumps due to poor manufacturing.
- 5.5 It shall be free from impurities and foreign materials, rancidity and any other foreign flavours except those produced from the following additives: Natural sweeteners, edible salt, mustard, spices, condiments, herbs, fruits and vegetables and their products and dairy products.

- 5.6 Bubbles of oil shall be small and regular in size, fat content shall not be less than 78.5% (m/m).
- 5.7 Egg White content shall not be more than 20% of is tolerated related to the egg yolk.
- 5.8 Acidity content shall be between 0.3% -1.5% calculated as oleic acid.
- 5.9 Contaminant metallic elements content shall not exceed the ratios mentioned against each (ppm):
- |         |     |
|---------|-----|
| Arsenic | 0.3 |
| Copper  | 2.0 |
| Lead    | 0.3 |
- 5.10 The peroxide value shall not exceed 10 milliequivalents of peroxide oxygen/kg.
- 5.11 Allow the use of additives and it should be according to the standards which mention in item 2.5.
- 5.12 The microbiological characteristics shall be according GSO standard which mention in item 2.6.

## **6. SAMPLING**

- 6.1 Samples shall be taken randomly not less than (8) units from the consignments to form a representative sample of the consignments.

## **7. METHODS OF EXAMINATION AND TEST**

The tests mentioned in the GSO standard given in 2.4 shall be carried out on the representative sample taken according to item (6) to determine its compliance with this standard.

## **8. PACKAGING, TRANSPORTATION AND STORAGE**

The following shall be considered during packaging, transportation and storage:

### **8.1 Packaging**

- 8.1.1 Mayonnaise shall be packed in suitable clean, dry, hygienic containers which do not affect its characteristics.
- 8.1.2 Packages shall be clean and dry and also free from any foreign odour, impervious to oxygen or moisture
- 8.1.3 Packages should not been previously used and equipped with tightly closed covers.
- 8.1.4 The product may be packed in an atmosphere of nitrogen or carbon dioxide.

### **8.2 Transportation**

Transportation shall be carried out in such a way as to protect the containers from damage and contamination.

**8.3 Storage**

Containers shall be stored at a temperature not more than 25°C far away from direct sunlight and sources of heat and contamination.

**8. LABELLING**

Without prejudice to what is stated in the GSO standard mentioned in 2.1, Without prejudice to what is stated in the GSO standard mentioned in 2.1, it must mention in the label the following:

- 9.1 The kind of mayonnaise (low or medium or high fat).
- 9.2 The addition of an ingredient to impart a characteristic taste to the product shall be indicated in an appropriate manner so as to form a part of the product (such as mayonnaise with mustard, with tomato, with herbs...).
- 9.3 The nutrition facts (percentage of fat, protein, carbohydrate and sodium per 100 gram or serving) beside the calories.
- 9.4 Instruction of storage.
- 9.5 The expiry date shall be according to GSO standard which mention in item 2.2.